

PATENT ABSTRACTS OF JAPAN

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(54) PREPARATION OF CHEESE PRODUCT

(57)Abstract:

PURPOSE: To prepare a cheese product having excellent quality without deteriorating the taste and flavor using decreased amount of molten salt to be added to the cheese product by adding α , α -trehalose to a raw cheese and men-ting and emulsifying the mixture.

CONSTITUTION: This cheese product can be prepared by adding α , α -trehalose to a raw cheese such as natural cheese, melting the α , α -trehalose in the cheese and emulsifying the melted substance. The amount of the α , α -trehalose to be added to the raw cheese is preferably 1.0-5.0wt.% based on the raw cheese.